National Canners Association

WASHINGTON, D. C.

Information Letter

For N. C. A. Members

Membership Letter No. 93. December 13, 1924

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Speaking of Can Openers.

"The all too useful little can opener came in for a severe reprimand at the New Jersey Congress of Mother and Parent-Teacher Associations at Atlantic City the other day. The director of home economics of the University of Wisconsin lays the decline of cooks and the break-up of the old-fashioned home to the dexterity with which this small weapon may be wielded. Miss Marlatt in her speech declared that the economy of canned goods was used as an excuse for escaping the labor of preparing and cooking fresh produce. But isn't that economy a reason rather than an excuse? After all, economic pressure wields a powerful influence in the conduct of affairs, domestic and otherwise.

"The most noteworthy thing about the rise of the can opener is that it is more economical to buy vegetables and fruits after they are canned than before. The ordinary householder, the small eating places, the chain restaurants, even many of the more expensive cafés, find that the price of peas in the pod is much greater than in the can. Not only is there less for the money, but there are also the time and labor of shelling peas and the greater amount of heat required for cooking them fresh from the garden or the market. The same condition holds with other vegetables and fruits.

"Time was when canned goods were more expensive than fresh; when, in fact, it was the surplus that was canned - what the housewife couldn't use in the proper season. Now it would seem that only what the canning factory has left over finds its way to the tables of those who can afford to buy it. Even home canning has had to give way to the cheaper methods of the factory. There is no competing with bulk production." - Editorial, New York "HERALD-TRIBUNE".

New Service Requested.

Because of the short pack this year of a number of products, many canners find it necessary to make pro-rata deliveries under the terms of their sales contracts.

In the adjustment of these deliveries the wholesale grocers have asked the National Canners Association to appoint a committee to review the facts upon which individual canners have based their deliveries and to issue an appropriate certificate of delivery.

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President Clark, after consideration of this request, has concluded that this review can be handled in an appropriate and satisfactory manner by the standing Adjustment Committee of the National Canners Association. The personnel of the Committee is as follows: Chairman, Norman J. Griffith, Stittville Canning Co., Utica, New York; W. W. Wilder, Clyde Kraut Co., Clyde, Ohio; and C. J. Mitchell, Dickinson & Co., Eureka, Ill.

The procedure contemplates that the Adjustment Committee will issue the certificate of delivery only upon the submission by the individual canner of a satisfactory statement of the facts upon which he has based his pro-rata delivery. Forms will be provided upon which canners may furnish the requisite information.

Government Calls Pea Root Rot Conference in Washington.

Following recommendations from the Bureau of Raw Products Research, the Bureau of Plant Industry announces that a conference on root rot diseases of peas will be held in Washington at 9:30 Friday morning, January 2, in the conference room of the Bieber Building, 1358 B Street, Southwest.

The primary purpose of the conference is to bring together the plant disease specialists of the different pea growing states in order that all may have the benefit of the most recent knowledge of the root rot organisms which has been developed by the U. S. Department of Agriculture pathologists. It is hoped that the conference will result in the promotion of a more intensive study of the practical importance of controlling root rot, especially in those pea canning states in which neither the Agricultural Experiment Stations nor the canners have had full information in regard to the present status of the problem.

It is hoped that there may be a representative attendance of interested canners at this meeting. Additional details will be supplied to those interested on request to the Raw Products Bureau of the National Canners Association.

Bulletin for Corn Canners.

Bulletin 377 of the Ohio Experiment Station entitled "Manures and Fertilizers for Truck Crops" has recently been received by the Raw Products Bureau. This bulletin contains a detailed report of fertilizer experiments on sweet corn in southern Ohio and should be of interest to middle west corn canners.

New Process for Cleaning Small Fruit.

A patent has just been granted to Mr. C. H. Stephenson of the U. S. Bureau of Chemistry, for a process for removing insects and other foreign material from berries preparatory to canning them.

This patent is assigned to citizens of the United States and is, therefore, open to the use of any canner in this country without charge.

The number of the patent is 1,515,908, dated November 18, 1924, and copies may be secured from the U. S. Patent Office at ten cents per copy.

Official Ruling Affecting Bean Canners.

The following correspondence on the subject of proper labeling of various types of canned beans would be of interest and is self-explanatory:

United States Bureau of Chemistry,
Washington, D. C.

November 20, 1924

Gentlemen:

Regarding our conversation with you concerning pinto beans, we beg to say that we have received the following enquiry from one of our correspondents:

"As you are aware, the Bureau of Chemistry is permitting the labeling of California Pink Beans, California Red Beans, or Imported Kotonashis as 'Red Beans", and we believe same perfectly proper.

"On account of the high price of Pinks, it is almost impossible to keep the #2 tin in what is known as the 10¢ class. We have been experimenting with Colorado Pintos. When canned they are the same color as the California Pink, possibly a little bit lighter, nearer, we think, to the New York Red Kidney. The flavor is splendid, much better than the California Pink or Red.

"We would like to ask if it would be permissible to label the these 'Red Beans'. If you will look this up and advise us, we will appreciate it."

We would appreciate your information regarding this matter.

NATIONAL CANNERS ASSOCIATION.

Mr. Frank E. Gorrell,
Secretary,
National Canners Association,
Washington, D. C.

December 9, 1924

Dear Sir:

I have your letter of November 20 quoting an extract from a communication concerning the labeling of Colorado pinto beans as "Red Beans". Your correspondent points out that the Colorado pintos are a trifle lighter in color perhaps than the California pink which may properly be labeled as "Red Beans", and in his estimation the flavor is better than the California pink bean.

As you know, the question of quality is not one which can be regarded as governing in the labeling of food products. The identity of the article is the controlling factor. According to the best information we can obtain, Colorado pinto beans are different in identity from any bean known as red beans, and they could, therefore, not properly be designated as red beans. There would, of course, be no objection to the labeling of these beans as "Pinto Beans" or "Red Pinto Beans".

(signed) P. B. DUNBAR, Acting Chief,
Bureau of Chemistry.

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"Another Serious Charge Against Canned Foods Refuted."

An eastern newspaper published an article a few days ago under the heading "Girl 10, Dead; Canned Fruit Suspected", and the first paragraph of the article stated that the girl's death was due to some canned fruit.

An immediate investigation of this case was begun by the Association and after consulting the attending physicians, local health officer and the recorder of vital statistics, it was conclusively shown that the child's death was due to infantile paralysis and that she had not eaten any canned foods immediately before her illness, nor did any of the parties interviewed attribute the illness to any food.

We have not yet been able to trace the source of this unjustified newspaper story, but the matter is being taken up with the editor for the purpose of securing a prompt and plain statement of the facts in the case.

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